



DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIVISION OF ENVIRONMENTAL HEALTH
PUBLIC AND PRIVATE PREMISES
INSPECTION REPORT

NAME: (OWNER, LESSEE, OCCUPANT, ETC.)

SPRING CHINESE KITCHEN

ADDRESS: Lot #, street name, house/apt. #, building name:

LOT 2112-B1, STE 1 DEWAN BLDG 782 S. MARINE
CORR TAMUNING

INSPECTION/INVESTIGATION DATE:

02.27.2021

COMPLAINT #:

MUNICIPALITY/VILLAGE; SUBDIVISION:

TAMUNING

THE FOLLOWING CHECKED ITEMS REPRESENT VIOLATIONS OF THE CORRESPONDING SECTIONS OF TITLE 10, GUAM CODE ANNOTATED

SECTION #	REMARKS	Not Observed	Corrected on the Spot (COS)	Repeat
	An assessment of the above-mentioned facility was conducted on this day to determine compliance with DPHSS Guidance Memorandum 2020-25 (June 22, 2020) during the COVID-19 emergency.			
	The following violations were observed and deemed a public nuisance:			
<input checked="" type="checkbox"/>	1. Failed to require and enforce mandatory use of face masks with employees/customers.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	2. Failed to enforce social distancing of a minimum of 6 feet between individuals in the interior and exterior premises of the property of the business.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	3. Failed to post appropriate signage for face masks and social distancing.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	4. Failed to have a policy in place for the frequent cleaning of all surfaces.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	5. Failed to have and present an organization-specific guidance plan in place.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	6. Failed to properly maintain the required occupant load of _____.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	7. Failed to adhere to the authorized number for social gatherings on business premises.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	8. Failed to adhere to the requirements outlined in DPHSS Guidance Memorandum	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<u>ALL APPLICABLE</u>			
	Section 20106 (Title 10 Guam Code Annotated, Chapter 20) authorizes Department of Public Health & Social Services to conduct inspections of all public and private grounds, buildings, & other places to enforce & order the immediate abatement of the public nuisance. Businesses that fail to comply with applicable & current Executive Orders and/or Public Health Guidances shall be deemed a public nuisance under Chapter 20, Title 10, of the Guam Code Annotated which are misdemeanors, if found guilty.			
	Observations/Findings: <input type="checkbox"/> None COMPLAINT REGARDING LACK OF SOCIAL DISTANCING NOT OBSERVED; HOWEVER ITEMS 1 AND 5 OBSERVED AND CITATION GIVEN CITATION TICKET #: 00965303			

YOU ARE HEREBY GIVEN 0 DAYS 0 HOURS TO CORRECT THE ABOVE CITED PROBLEMS.YOUR PROPERTY WILL BE REINSPECTED ON OR ABOUT 0 (DATE)

RECEIVED BY (Print & Sign):

DEH INSPECTOR (Print & Sign):

T. CHIMIZU, EPHO

J. TUMANENG, EPHO

SECTION #	VIOLATION	SECTION #	VIOLATION
CHAPTER 20 GENERAL PROVISIONS		CHAPTER 36 MOSQUITO CONTROL	
20107 PUBLIC NUISANCE. Conditions dangerous to life, injurious to health or render soil, air, water, or food impure, unwholesome, or detrimental for humans, animals or to the environment.		36101 MOSQUITO CONTROL. Standing water allowed to collect, remains untreated to allow mosquito breeding. Method of treatment is unapproved or ineffective.	
20108 PUBLIC NUISANCE ON PRIVATE PROPERTY. Public nuisance maintained, allowed to exist on premise.		36102 WATER STORAGE. Non-mosquito-proof water receptacles for collection water to be used.	
CHAPTER 33 SOLID WASTE		CHAPTER 37 RODENT CONTROL	
33102 PROHIBITION. Prohibited garbage or rubbish on premise.		37101 OBLIGATION OF OWNER, LESSEE OF OCCUPIED BUILDING.	
33103 STORAGE. Garbage, rubbish not stored in proper receptacle with close fitting cover.		(a) Measures to eradicate infestations of rodents inadequate.	
33104 RESIDENCE. 4 or less dwelling units: Adequate containers not provided by each owner/occupant. 5 or more dwelling units: Adequate containers not provided for all tenants by property owner.		(b) Premises not free of food or harborage for rodents.	
33105 COMMERCIAL ESTABLISHMENT. Inadequate container numbers, sizes to store garbage, rubbish generated between each collection.		(c) Presence of garbage, rubbish, and waste, overgrown vegetation in or near building (s), between property line and road in non-rural areas provides harborage or breeding place for rodents. In rural areas, presence within the property lines.	
33106 REMOVAL. Irregular removal, and/or accumulation of garbage or rubbish for more than 7 days.		(d) Storage of firewood, scrap and loose materials not 18 inches or more above ground, not orderly.	
33107 DUMPS. Illegal dumping on premises.		37102 OBLIGATION OF OWNER, LESSEE OF UNOCCUPIED BUILDING OR VACANT LOT. Presence of garbage, rubbish, and waste, overgrown vegetation in or near building(s), between property line and road provides harborage or breeding place for rodents.	
33108 EDIBLE GARBAGE. Unauthorized processing or disposition of edible garbage for use as animal feed, or sold or disposed of for human food.		37103 DOCKS AND WHARVES. Public, private docks, or wharves not constructed to prevent rodent access at high or low tide. Foodstuff storage allows rodent access or contamination.	
CHAPTER 34 KEEPING ANIMALS (PETS)		37104 PLAGUE AND INTERNATIONAL QUARANTINE. Port of entry facility, premises, seacraft, aircraft do not comply with Government of Guam or International Quarantine Regulations.	
34102 PET LICENSE REQUIRED. No proof of ownership or license for animal on premises.		CHAPTER 38 MISCELLANEOUS	
34106 DESCRIPTION OF PET LICENSE TAG. Pet not wearing license tag. Pet wearing license tag not authorized to wear said license tag.		38101 DRINKING FOUNTAINS. Public drinking (water) fountain(s) not kept clean and sanitary by owner or person in charge.	
34112 (a) PET TRESPASSING ON PRIVATE PROPERTY. Person who observed trespassing pet did not report said pet to Pet Control Unit.		38102 DRINKING FOUNTAINS: NEW INSTALLATIONS.	
34116 (a) DOG RUNNING AT LARGE. Dog allowed to run at large.		(a) Not constructed of approved impervious material.	
34122 WRONGFUL INTERFERENCE WITH OFFICERS. Person interfered with official performing his duties.		(b) Water jet nozzle is not non-oxidizing, impervious, at proper angle, at proper distance above flood rim.	
34204 CONFINEMENT.		(c) Nozzle is not properly guarded to prevent nose or mouth contact.	
(a) Female dog or cat in heat not secured to prevent unplanned breeding.		(d) Bowl designed, constructed for easy cleaning.	
(b) Vicious animal not properly confined, muzzled, or caged.		(e) Drain is not properly connected to waste pipe.	
34205 ANIMAL CARE.		(f) Waste pipe not properly sized, opening has no strainer.	
(a) Animals not provided with sufficient, wholesome food or water; proper shelter; veterinary care.		38103 FLY PREVENTION. Premises or articles upon premises not securely protected to prevent breeding of flies.	
(b) Animals treated inhumanely, overworked, or permitted to fight.		CHAPTER 39 WASTEWATER AND TOILET	
(c) Animal was or appears to be abandoned.		39102 WASTEWATER DISPOSAL. Method of wastewater, human excrement disposal poses a health hazard.	
34206 KEEPING OF WILD ANIMALS.		39103 PROHIBITION. Disposal of wastewater so as to create a health hazard is permitted or allowed.	
(a) Unauthorized keeping of wild or vicious animal(s) for display or exhibition.		39104 INADEQUATE OR FAILING INDIVIDUAL WASTEWATER DISPOSAL SYSTEM. Inadequate or failing wastewater disposal system needs removal, repair, cleaning, emptying. Prior notice of violation and order not complied within 48 hours.	
(b) Keeping of a wild animal as a pet.		39105 PIT PRIVIES. New location and construction do not comply with Chapter 48, Title 10 GCA.	
34208 ANIMAL WASTE. Owner of an animal does not remove excreta deposited by his animal on public walks, recreation areas, or private properties.		39108 CHEMICAL TOILETS. No valid permit. Use at commercial or residential building, or use without approval and inspection at construction site or recreational area.	
CHAPTER 35 LIVESTOCK AND POULTRY		39110 INTERNATIONAL AND INTERSTATE CARRIERS. International or interstate carrier is not in compliance with Chapter 39 or Chapter 48, Title 10, GCA with respect to the disposal of wastewater and human excreta.	
35101 CONFINEMENT OF ANIMALS. Animal(s) allowed to run loose, not securely confined.			
35102 EXCLUSION OF ANIMALS. Animals kept on premises not zoned as agricultural. Poultry, fowl: less than 50 ft. from any building; number over 20.			
35103 SANITATION. Structures or enclosures, surroundings not free of excreta, decayed food, filth, not clean and sanitary.			
35104 FOOD STORAGE. Stored animal food accessible to rodents.			
35105 DISPOSAL OF DEAD ANIMALS.			
(a) Carcasses, organs affected with disease transmissible, possibly transmissible to man or animals improperly destroyed, used for animal, human food.			
(b) Dead animal deposited, left on land or in natural body of water.			
(c) Improper disposal of carcasses, organs: From ground surface: less than 3 ft. for wt. = 50 + lbs., less than 1 ft. for wt. < 50 lbs. From well, or any natural body of water: less than 300 ft.			
(d) Not disposed of within 24 hours when death by disease or accident.			
(e) Failure to notify Director if death suspected by disease transmissible to man or animals. Animal carcass not disposed of by property owner if on private property.			

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

Page 1 of 1

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular			18	2/27/2021	SPRING CHINESE KITCHEN
Follow-up				TIME IN	TIME OUT
Complaint				7:15 PM	8:35 PM
Investigation			RATING	SANITARY PERMIT NO.	PERMIT HOLDER
Other:			B	200702711	SPRING'S CHINESE KITCHEN - INC
ESTABLISHMENT TYPE			AREA	TELEPHONE	LOCATION (Address)
RESTAURANT			5	4821788	782 S. MARINE CORPS DR. TAMUNUNG GUAM
No. of Risk Factor/Intervention Violations					3
No. of Repeat Risk Factor/Intervention Violations					0
					RISK CATEGORY
					3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1	IN	OUT			6
Person in charge present, demonstrates knowledge, and performance duties					
Employee Health					
2	IN	OUT			6
Management awareness; policy present					
3	IN	OUT			6
Proper use of reporting, restriction & exclusion					
Good Hygienic Practices					
4	IN	OUT	N/A	N/O	6
Proper eating, tasting, drinking, betel nut, or tobacco use					
5	IN	OUT	N/A	N/O	6
No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands					
6	IN	OUT	N/A	N/O	6
Hands clean and properly washed					
7	IN	OUT	N/A	N/O	6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
8	IN	OUT			6
Adequate handwashing facilities supplied & accessible					
Approved Source					
9	IN	OUT			6
Food obtained from approved source					
10	IN	OUT	N/A	N/O	6
Food received at proper temperature					
11	IN	OUT			6
Food in good condition, safe, and unadulterated					
12	IN	OUT	N/A	N/O	6
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13	IN	OUT	N/A		6
Food separated and protected					
14	IN	OUT	N/A		6
Food contact surfaces: cleaned & sanitized					
15	IN	OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food					

Compliance Status			COS	R	PTS
Potentially Hazardous Food (TCS Food)					
16	IN	OUT	N/A	N/O	6
Proper cooking time and temperatures					
17	IN	OUT	N/A	N/O	6
Proper reheating procedures for hot holding					
18	IN	OUT	N/A	N/O	6
Proper cooling time and temperature					
19	IN	OUT	N/A	N/O	6
Proper hot holding temperatures					
20	IN	OUT	N/A	N/O	6
Proper cold holding temperatures					
21	IN	OUT	N/A	N/O	6
Proper date marking and disposition					
Consumer Advisory					
22	IN	OUT	N/A		6
Consumer Advisory provided for raw or undercooked foods					
Highly Susceptible Populations					
23	IN	OUT	N/A		6
Pasteurized Foods used; prohibited foods not offered					
Chemical					
24	IN	OUT	N/A		6
Food additives: approved and properly used					
25	IN	OUT			6
Toxic substances properly identified, stored, used					
Conformance with Approved Procedures					
26	IN	OUT	N/A		6
Compliance with variance, specialized process, and HACCP plan					

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Safe Food and Water					
27		Pasteurized eggs used where required			1
28		Water and Ice from approved source			2
29		Variance obtained for specialized processing methods			1
Food Temperature Control					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33		Thermometer provided and accurate			1
Food Identification					
34		Food properly labeled; original container			1
Prevention of Food Contamination					
35		Insects, rodents, and animals not present			2
36		Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38		Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1

Compliance Status			COS	R	PTS
Proper Use of Utensils					
40		In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
Utensils, Equipment and Vending					
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips			1
46		Nonfood-contact surfaces clean			1
Physical Facilities					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52		Physical facilities installed, maintained, and clean			1
53		Adequate ventilation and lighting; designated areas use			1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	Date:
PETE DANIELIAN	2/27/2021
DEH Inspector (Print and Sign)	Follow-up (Circle one): YES NO
T. SHIMIZU	Follow-up Date: 3/9/2021



DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



LOURDES A. LEON GUERRERO
GOVERNOR, MICA HAGA

JOSHUA F. TENORIO
LT GOVERNOR, SIGUICO MAGALAN

ARTHUR U. SAN AGUSTIN, MHR
ACTING DIRECTOR

LAURENT SF DUEÑAS, MPH, BSN, RN
DEPUTY DIRECTOR

JOSEPHINE T. O'MALLAN
DEPUTY DIRECTOR

COMPLIANCE CHECKLIST FOR RESTAURANTS, BARS, TAVERNS,
AND EATING AND DRINKING ESTABLISHMENTS
BASED ON EXECUTIVE ORDER 2020-27 THROUGH 2020-41 AND 2020-43
THROUGH 2020-46, 2021, AND 2021-03 THROUGH 2021-04, AND THIS DOCUMENT.

Name of Establishment: SPRING CHINESE KITCHEN Company Name: SPRING CHINESE KITCHEN, INC
Location: LOT 2112-B-1, UTE 1 DEWAN BLDG 702 U. MARINE CORPS TAMUNING, GUAM

Item No.	Criteria	Comments	In Compliance with Executive Order and Industry Guidance	
	Messaging and Information			
1	Has a written policy and procedures for COVID-19 prevention and control measures		Yes	No
2	Posted signage for employees and patrons on good hygiene and sanitation practices in highly visible location		Yes	No
3	Posted signs requiring the proper wearing of face mask by employees, vendors, and customers		Yes	No
4	Posted at least one poster that promotes behaviors that prevent the spread of COVID-19 in the establishment		Yes	No
5	Require customers and vendors to sign-in a visitor log book prior to entry and		Yes	No
6	Retain the visitor log sheet for a period of 30 days from the date of service		Yes	No
	Mask			
7	Require the wearing of face mask by all employees, vendors, and customers		Yes	No
8	Require customers to wear masks when not actively eating or drinking		Yes	No
	Physical Distancing			
9	Operates at no more than the authorized occupancy rate; not exceeding the authorized number of persons per table per party		Yes	No
10	Provide physical guides, such as tape on floors or sidewalks and signage, to ensure that individuals remain at least 6 feet apart		Yes	No
11	Maintain 6 feet distance		Yes	No
12	Removed barstools at the bar or other locations where drinks are made and served unless the bar can maintain 6 feet between the bartender(s) and customers while ordering		Yes	No
13	Require customers to remain seated at all times in their assigned chairs or remain in their standing area		Yes	No
14	Require customers to wear face masks when speaking with employees		Yes	No
15	The use of ballrooms complies with the following conditions: a. Meetings, trainings, testing certifications and credentialing, and other professional development gatherings, does not	N/A	Yes	No

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	exceed 50% of the occupant load, 6 feet social distancing is maintained, and there is no serving of any food b. Restricted to a single public or private reservation to celebrate functions not exceeding 25 guests		
16	Minimum of 6 feet and installation of a physical barrier (i.e., Plexiglass) with a top horizontal edge height of at least 6 feet above the stage floor between musicians and customers when live music is provided	N/A	Yes No
17	Ensure the following preventative measures are taken for karaoke singing: a. Disposable microphone covers are used to completely cover the microphone between each use; b. Disposable microphone covers are properly disposed of in a waste receptacle that is within reach by customers; c. Microphone properly cleaned and disinfected between each use; d. Only one singer is allowed to sing at a time; e. Face masks are worn at all times while singing; and f. No more than 6 people are permitted per party per private room	N/A	Yes No
18	Prohibit the use of dance floor	N/A	Yes No
19	For bars or taverns with limited tables and chairs: a. Customers standing in a designated area not exceeding 6 persons per party for indoor, and not exceeding 15 persons per party for outdoor b. Separated 6 feet apart from other parties c. Established a dedicated ordering area where customers can maintain a distance of 6 feet, or orders are accepted by servers while customers remain seated	N/A	Yes No
	Employee Health and Hygiene		
20	Provide hand-sanitizers or stations at the entrance and throughout the establishment		<input checked="" type="radio"/> Yes No
21	Require every employee to properly wash hands before, during, and after work		<input checked="" type="radio"/> Yes No
22	Ensure the availability of adequate cleaning supplies (e.g., paper towels, tissues, disinfectant wipes, masks).		<input checked="" type="radio"/> Yes No
23	Provide hand sanitizer that contains at least 60% alcohol to employees and customers, if handwashing is not readily available		<input checked="" type="radio"/> Yes No
	Cleaning and Disinfection		
24	Clean and disinfect highly touched surfaces AND shared objects between each use		<input checked="" type="radio"/> Yes No
25	Clean and disinfect table condiment containers, tables, chairs, and other commonly touched areas between seating.		<input checked="" type="radio"/> Yes No
26	Eliminate table presets, such self-service items (e.g., napkins, utensils, glassware, condiment containers)		<input checked="" type="radio"/> Yes No
27	Regularly disinfect liquor bottles, pour stations, taps, ice scoops, and other touched surfaces, and use disposable, single cups, if feasible		<input checked="" type="radio"/> Yes No
28	Developed a schedule for increased routine cleaning and disinfection		<input checked="" type="radio"/> Yes No
29	Use cleaning and disinfection products that meet EPA disinfection criteria and that are appropriate for the surface		<input checked="" type="radio"/> Yes No

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30	Disinfect game machines, pool tables, dart boards, supplies associated with the game, and other areas that have high-touch surfaces after each use. In addition: a. Access to the amusement device/materials is controlled by the establishment b. Use of game machine and equipment is by reservation c. No more than 6 persons allowed to participate in any game. d. A written record of the use of game machine and equipment maintained, which provides the information outlined in the guidance and readily available to DPHSS, when requested, and retained for 30 days	N/A	Yes	No
31	Use menus that are non-porous and must be disinfected between use, unless electronic menus or other means are used, such as menu board or QR code to access online menu. When paper menus are used, it is for single use only and discarded after use		Yes	No
32	Provide and maintain an adequate supply of cleaning and disinfection products for both employees and patrons for use		Yes	No
	Ventilation			
33	Check filters of ventilation devices to ensure they are within service life and appropriately installed and maintained		Yes	No
34	Take appropriate steps to minimize air from fans blowing from one person directly to another individual if fans are used in the establishment		Yes	No
	Communal Spaces			
35	Stagger employee use of shared spaces (e.g., break rooms) and require mask use at all times, except for actively eating, drinking, or smoking in designated areas		Yes	No
36	Limit any sharing of food, tools, equipment, or supplies by staff members		Yes	No
37	Limit the number of people in shared spaces at one time and ensure necessary social distancing is practiced			
38	Disinfect the shared space after each use		Yes	No
	Health and Safety of Employees and Guests			
39	Educate and communicate with employees regarding symptoms, protocols for reporting to work, and procedures should they come into close contact with a person under investigation with COVID-19		Yes	No
40	Contact DPHSS should an employee or employees test positive for COVID-19 for contact tracing		Yes	No
41	Train all employees in COVID-19 safety actions (e.g., social distancing, use of face masks, hand washing, cleaning and disinfecting)		Yes	No

RECEIVED BY (Name and Title) <i>PETER BANGOLIN - Day Manager</i>	DATE 02-27-2021
DEH INSPECTOR (Name and Title) <i>T. UHIMIZU, EPHD / J. TUMANENG, EPHD</i>	DATE 02-25-2021

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